

ARRIVALS FEW AT BOSTON PIER

**Swordfishing Fare Brings
14 1-2 Cents a Pound
This Morning.**

This morning was a quiet one at the Boston fish pier, two groundfishermen, one seiner and one from swordfishing being on hand.

The down east sch. Advance had 50 swordfish which sold at 14½ cents a pound. Steamer Thelma, Capt. Elroy Prior with 5000 pounds mixed fresh mackerel sold his fare at 12 cents a pound.

Groundfish quotations were \$5.50 to \$6.50 a hundred for haddock, \$10 for large and \$6.50 for market cod, \$2.50 to \$4 for hake, \$2.50 for pollock.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Surf, 30,000 haddock, 500 cod.
Sch. Jorgina, 12,000 haddock, 8500 cod, 2000 hake.

Sch. Advance, 50 swordfish.
Str. Thelma, 5000 lbs. mixed fresh mackerel, 20 bbls. fresh bluebacks.

Haddock, \$5.50 to \$6.50 per cwt.; large cod, \$10; market cod, \$6.50; hake, \$2.50 to \$4; pollock, \$2.50; swordfish, 14½c per lb.; fresh mackerel, 12c lb.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, \$3.00.

Georges halibut codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, \$4.50; medium, \$4; snappers, \$3.

Salt trawl bank codfish, large, \$4.25; medium, \$3.75.

Salt drift codfish, large, \$4.50; medium, \$4.

Cusk, large, \$3; medium, \$2; snappers, \$1.50.

Flitched halibut, 10c per lb.

Hake, \$1.80.

Pollock, \$1.75.

Haddock, \$2.50.

Salt medium mackerel, \$20 per bbl.

Fresh Fish.

Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.50; medium, \$2.10; snappers, 75c.

Eastern cod, large, \$2.25; medium, \$1.95; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2.

All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.40.

Cusk, large, \$1.80; medium, \$1.25; snappers, 50c.

Pollock, 30c.

Small pollock, 60c per bbl.

Fresh halibut, 11c right through.

Large shore herring, \$3 per bbl. for bait; \$2 to freezer; \$1.75 to salt.

Fresh bluebacks, \$3 per bbl. for bait; \$1.75 to freezer; \$1 to salt.

Fresh mackerel, 10 1-4c per lb. for small.

Fresh shad, \$5 per bbl.

EXTREME QUIET ON WATER FRONT

**One Small Fresh Fare and
Cured Cargo Only Ar-
rivals Here.**

Quiet again prevailed along the water front this morning. The only two fares were those of sch. Mary P. Goulart from Boston with 20,000 pounds fresh fish to split and the down east sch. Fanny Hayden, once a fisherman, but now a packet craft with a cargo of cured fish for P. J. O'Brien & Company.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Mary P. Goulart, via Boston, 20,000 lbs. fresh fish.

Sch. Fanny Hayden, Maine ports. cured fish.

Vessels Sailed.

Str. Quoddy, seining.
Str. Scout, seining.
Str. Ethel, seining.
Sch. Adeline, haddocking.
Sch. Esther Gray, pollocking.
Sch. Emily Sears, pollocking.

Lobster's Happy Death.

Boiling over a slow fire is the happiest death a lobster can meet, so it has been determined at the Jersey Great Britain, marine biological station says the New York "Evening Post." The experiments were carried out by Joseph Sinel, a well-known biologist for the Jersey Society for the Prevention of Cruelty to Animals, whose members associated the prevalent method of killing lobsters with medieval torture.

Lobsters, says Mr. Sinel, are extremely difficult to kill. Piercing the brain does not seem to cause the lobster more than temporary annoyance, since his brain is a mere nerve ganglion the size of a hemp seed. He has to be killed all over. To throw him into boiling water fails to do the work either mercifully or quickly, since he struggles violently to escape for about two minutes.

The pleasantest way to end a lobster's troubles, Mr. Sinel finds, is the old-fashioned way of placing him in cold water and bringing him to a boil. As the water warms, he becomes merely lazy and rolls over as for a sleep. By the time the water reaches the comparatively mild temperature of 70 degrees Fahrenheit, he becomes comatose. At 80 degrees he is dead. To use a human illustration, the biologist says it is like a person succumbing to a heat wave, with loss of consciousness and a painless end.

Portland Fishing News.

A great scarcity of practically all kinds of fish was reported at the local fish markets along the waterfront Wednesday, and hake, about the only kind of fish available Wednesday, was bringing a record price. For the past two days there has been hardly a single arrival in the fish line, and Wednesday the majority of the

smaller fishing vessels returned after a fruitless search for sea food. The scarcity is not expected to last very long, however, as the proprietors of the fish concerns along Commercial wharf and Willard's expect some of the Gloucester hand-liners which have been out for some little time now, to return to Portland with good-sized fares of halibut and ground fish. Practically all of the local fishing schooners are now engaged in ground fishing, and the Eleanor, all bedecked in her new coat of paint, brightly colored, sailed proudly out of the harbor late Wednesday evening on her first attempt at smaller fishing after a well spent season in hunting swordfish. The price which was paid for what small amount of hake that arrived Wednesday went as high as 6 1-2 cents a pound, which is a record price for the local market.

MACKEREL OFF PROVINCETOWN

Two small mackerel hauls were made off Provincetown yesterday, sch. Lotie G. Merchant, Capt. Ralph Webber taking 25 barrels and 150 barrels of fresh bluebacks and steamer Thelma, Capt. Elroy Prior, 5000 pounds mixed mackerel and 20 barrels fresh bluebacks.

Capt. Webber sold his mackerel at eight cents a pound and the bluebacks at \$1.50 a barrel, part going for bait and the rest to storage.

The Thelma brought her fare to Boston, her mackerel bringing 12 cents a pound this morning.

TWO MACKEREL FARES AT PIER

**Taken by Small Crafts Off
Provincetown With Schools
of Bluebacks.**

Two small fares of small fresh mackerel and several trips of bluebacks were brought in at the Boston fish pier this morning.

Steamer Robert and Edwin landed 3500 pounds and sch. Little Fannie 2000 pounds mackerel which sold at 11½ cents and 12 cents a pound.

Receipts of groundfish were light and prices continued high as a result.

Wholesale quotations were \$4.75 a hundred for haddock, \$8 to \$10 for large cod, \$5 for market cod, \$2.50 to \$4.50 for hake, \$3 to \$4.50 for pollock and \$2 for cusk.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Edith Silveria, 5000 haddock, 1000 cod, 4000 hake.

Sch. Rita A. Viator, 3000 haddock, 900 cod.
Sch. Marion, 4000 pollock.
Str. Robert and Edwin, 3500 small fresh mackerel.
Sch. Little Fannie, 2000 lbs. fresh mackerel, 100 bbls. fresh bluebacks.
Sch. Waltham, 4500 haddock, 2500 hake.
Str. Anna T., 100 bbls. fresh bluebacks.
Sch. Ethel B. Penny, 4000 haddock, 3000 hake, 2500 pollock.
Str. Carrie and Mildred, 100 fresh bluebacks.
Str. Joanna, 1000 lbs. small mackerel, 160 bbls. fresh bluebacks.
Haddock, \$4.75 per cwt.; large cod to \$10; market cod, \$5; hake, \$2.50 to \$4.50; pollock, \$3 to \$4.50; cusk, fresh mackerel, 11½ cents and 12 cents per pound.

TODAY'S FISH MARKET.

Salt Fish.

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Georges halibut codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, \$4.50; medium, \$4; snappers, \$3.

Salt trawl bank codfish, large, \$4.25; medium, \$3.75.

Salt drift codfish, large, \$4.50; medium, \$4.

Cusk, large, \$3; medium, \$2; snappers, \$1.50.

Flitched halibut, 10c per lb.

Hake, \$1.80.

Pollock, \$1.75.

Haddock, \$2.50.

Salt medium mackerel, \$20 per bbl.

Fresh Fish.

Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.50; medium, \$2.10; snappers, 75c.

Eastern cod, large, \$2.25; medium, \$1.95; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2.

All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.40.

Cusk, large, \$1.80; medium, \$1.25; snappers, 50c.

Pollock, 30c.

Small pollock, 60c per bbl.

Fresh halibut, 11c right through.

Large shore herring, \$3 per bbl. for bait; \$2 to freezer; \$1.75 to salt.

Fresh bluebacks, \$3 per bbl. for bait; \$1.75 to freezer; \$1 to salt.

Fresh mackerel, 10 1-4c per lb. for small.

Fresh shad, \$5 per bbl.

Provincetown Fishing News.

Capt. Charles Hart of Gloucester was in town this week.

John Adams has entered the buying business and consigns to York parties.

After patient waiting, Mr. Adams showed up again in this vicinity yesterday night, when the arrival of the Venture got a nice haul off.

End light. There were 20,000 taken in the school. The Venture in command of Capt. John F. Adams on account of the heavy gale off the Cape he was unable to

Boston, so shipped some to Rhode Island and New York, taking the remainder to Boston when the moderated.

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Steamer Sam and Priscilla secured barrels bluebacks and eight barrels mackerel Monday.
Steamer Margaret L. secured 130 barrels of bluebacks Monday.
Sch. Delphine Cabral, Capt. Joseph nos, put on new winter sails Monday.
Twenty barrels of mackerel were taken by weir trap No. 4 Monday.

LUNENBURGERS BRING CARGOES

Two British Crafts Here
With Over 700,000 Pounds
Salt Codfish.

Two cargoes of green fish from New Brunswick, brought here by two British vessels, and two small trips of fresh bluebacks are the only arrivals at this port today.

The British sch. Calavera, Capt. Young, here August 12, brings a cargo of 325,000 pounds of salt fish for the Horton-Pew Fisheries Company.

The British sch. Annie M. W., Capt. Attey, also here at the same time, has 400,000 pounds of salt fish and 57 barrels of mackerel for the Cunningham & Thompson Company.

Sch. Lottie G. Merchant, Capt. Ralph Webber, after disposing of a small fare of mackerel and bluebacks at Provincetown yesterday, left that place and on her way to this port last night, took 30 barrels of bluebacks, which sold here this morning for bait. The vessel is the first seiner to come here for quite a while.

Steamer Water Witch landed 50 barrels of fresh bluebacks yesterday afternoon.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

British sch. Annie M. W., Shippeam, N. B., 400,000 lbs. salt codfish, 57 bbls. salt mackerel.

British sch. Calavera, Port Daniels, N. B., 325,000 lbs. salt codfish, 10,080 lbs. cured fish.

Sch. Lottie G. Merchant, seining, 30 bbls. fresh bluebacks.

Str. Water Witch, seining, 50 bbls. fresh bluebacks.

Sch. Gertrude DeCosta, via Boston.

Sch. Philip P. Manta, via Boston.

Steamer Thelma, via Boston.

Vessels Sailed.

Sch. Gertrude DeCosta, haddocking.

Sch. Moanam, haddocking.

Sch. Mary Edith, haddocking.

Sch. Actor, pollocking.

Steamer Enterprise, seining.

Steamer Thelma, seining.

Smelts are Scarce.

Members of the local smelt fishermen's fraternity say that the fish are scarce in the harbor and but a few small catches are being made. The patient anglers, however, are waiting to hear most any day that these shy and elusive fish have struck in.

BEAM TRAWLING REPORT DELAY

Bureau of Fisheries Investigation Will Be Full and Complete for Congressional Action—Issue Is One of Plain Conservation.

Under the caption, "Fresh Fish: Feast or Famine," the Boston Transcript editorially inquires for what reason the report on the steam trawling investigation has been so long delayed. Such a question is a perfectly natural one and justified, but to those who have followed the situation more closely and are perhaps more fully acquainted with the vast amount of detail incidental in compiling such an important document, the seeming delay is justified.

The Bureau of Fisheries under whose supervision the investigation has been made will make complete and comprehensive report to Congress. The investigation which has occupied several months has been thorough in its details and when one realizes the vast amount of data and statistics which the department's investigators have collected on this important work, great care and preparation must be exercised in making a final report to Congress. It is a most important subject and of vital interest to not only the fishermen but owners as well.

The Transcript says: "Why the report of the investigation of steam trawling should have been so delayed is not clear. It was to have been made public last May. It failed to appear, and explanations of that failure failed likewise to appear—meanwhile the steam trawling—for better or for worse—considerably for the worse—has been going steadily on. Mr. Gardner has now called for the report and has, it is intimated, been promised it within a few weeks.

For more than two years the governments of Canada and Newfoundland have stood ready to act in concert with Washington to prohibit this wasteful and ruinous method of fishing. In it Newfoundland sees a speedy termination of such prosperity as the fisheries bring her shore population. Canada has manoeuvred to prevent French steam trawlers from coaling at the Sydneys, and has prohibited the use of the destructive gear within her three-mile limit. But each summer the skippers of the Lunenburg fleet come home with the news of the further depletion of once-fruitful fishing grounds and piratical practices of steam trawlers, which have ruthlessly swept through the gear of the line

fishermen, destroying it, and spoiling their trip. A year or so ago a captain, more gingerly than the rest, repaid piracy of this sort with piracy of his own. Seeing a trawler ploughing through his gear he loaded his shrivel with a hammer-head and sent it singing across her bow. Her course was changed.

"The objection to the otter trawlers is a plain issue of conservation. Here, at our doors, we have these North Atlantic fisheries, wondrously rich, which after three centuries of harvest, are virtually as fertile in a staple foodstuff as they ever were. The line method of fishing requires the scattering of thousands of pounds of bait a year on the feeding grounds of the fish, only a relatively small part of which catches the fish. The rest is free lunch, fertilizer of this deep sea field, leaving the fisheries more valuable than they were.

"But the otter trawl, a bag-shaped net dragged along the ocean floor by these fishing steamers, destroys the sea life, shellfish and vegetation, which sustain the fish and attract them to certain feeding grounds; and it also scoops up every sort of fish in its path, young and old, marketable and unmarketable. The waste of this is not only enormous—it is doubly enormous. For while the tons of immature fish, too small for market sale, are shoveled back overboard dead, the feeding grounds have been devastated, often beyond the repair of years of recuperation, even if thereafter unmolested, an immunity which they are by no means likely to enjoy.

"This greedy scooping of sea harvests is shrewdly rebuked by the methods of fishing which it seeks to supplant; schooners, owned on shares, from which killed fishermen, the hardest race of seafarers left on this coast, fish on shares, taking only the mature and marketable fish, and leaving the grounds as fertile for the coming generations as they found them. Again, there is the issue as between skilled and unskilled labor. The thrifty fishing of the schooner fleet requires men of intelligence and foresight. The wasteful fishing of the steam trawlers requires a "hand" who can shovel fish or manage the lever of a winch. The cheapening of labor and increase of immediate profits was one of the arguments used by the English agents originally sent here to introduce this otter trawl, which has been steadily depleting the English

fisheries and which, having eaten up its own patrimony, now seeks to eat up ours. A fishery firm in this city was assured that the beam trawlers had so cheapened deck labor in the North Sea that when a fisherman fell overboard and was scooped up in the trawl he was reconsigned to the sea without ceremony. At this point the Boston firm balked.

"The main issue is one of conservation. Shall our North Atlantic fisheries be a permanent yield; or shall we allow them to be pillaged in less than a single generation. Shall we transmit a rich inheritance unharmed during our stewardship; or shall we permit a process which is as the robbery of our own children?"

Oct. 5.

KINEO CREW GOT BIG BLACKFISH

Odd Monster of Sea Caught With Lily Iron Off Thacher's Island Yesterday.

While sch. Kineo, Capt. Nathaniel Greenleaf, was becalmed off Thacher's Island yesterday afternoon, a school of 100 or more big blackfish gathered around the vessel and one fish, weighing about 700 pounds, was harpooned with a swordfish lily iron by Adrian Sonia, one of the crew, and after a hard struggle was landed aboard the vessel.

The fish were monsters, probably weighing from 400 to 2000 pounds each. The crew had no difficulty in harpooning several of the school but because of their strength, it was impossible to capture only one.

One of the largest fish, which the men say must have weighed nearly a ton, was struck with the lily iron and the line made fast to one of the after bits. The vessel was motionless at the time, but when the fish began to struggle, the craft was towed astern until the line finally parted and the fish escaped.

Another fish was nearly landed. Near the rail one of the crew struck it with a hatchet to stop its struggles. The pain made it wilder and before the men could prevent it, the monster had gone and had taken the hatchet with it.

The fish caught by Mr. Sonia is entirely black, about the color of black leather or rubber. Two strips have been cut from it by two of the crew who said they were going to make razor strops from the skin.

The fish is valuable for the oil it contains and will be sold today. Although often seen by vessels, it is seldom that one is caught, and this morning the fish attracted considerable attention at the New England fish company's wharf, where sch. Kineo discharged her halibut fare.